



Onyx Noble Late Harvest 2002

main variety Chenin Blanc

vintage 2002

analysis alc: 11.5 | ph: 3.4 | rs: 240 | ta: 9.5

type Dessert

producer Darling Cellars

winemaker Abe Beukes

wine of Groenekloof/Darling

tasting notes

Veritas 2003 - Silver
Fairbairn Capital Trophy Wine Show - Bronze
Wine Magazine July 2005 - 3½ Stars
SA Trophy Wine Show - Bronze
The end result of grapes infected by Botrytis fungus early in 2002. Apricots, peaches and pineapple, mixed with a touch of honey lingers on the nose. A fine balance between acidity and sweetness makes for an extraordinary experience. Wood maturation adds a very nice complexity.

blend information

100% Chenin Blanc

in the vineyard

Nestled in a region blessed by superlative vineyards, exquisite Flamingoes and rare orchids, Darling Cellars is located close to the tiny hamlet of Darling on the cool West Coast of South Africa. As a privately owned winery with almost 1,700 ha under vine, situated mainly in the newly discovered premium vineyard of “Groenekloof”, our wines are set to rival the best in the Cape. The semi-precious stone of Onyx represents the dark granite bedrock so prevalent in the premium vineyard of Groenekloof. This vineyard, is without doubt, our most treasured pride and joy! It is only the very best of these selected parcels which produce wines of great depth and complexity that are bottled under Onyx. Terroir: Deep soils possessing decomposed granite
Vineyards: Bush vine/dry land
Climate: The climate is positively influenced by the Atlantic Ocean with sunny days and cool nights

about the harvest

This sweet dessert wine is the end result of the fungus Botrytis Cineria that infected some Chenin Blanc grapes early in the picking season of the 2002 harvest.

in the cellar

The grapes were carefully selected and the sugar measured at 41° Balling when fermentation started in a stainless steel tank. Wood maturation of six months added some complexity and balance to the wine.